

Tale of Wight

To Nibble (£4.50 each)

Olives ~ Bread & Butter ~ Smoked Almonds

Starters

Butternut Squash Soup, Honey, Spiced Cream

Beetroot & Orange Salad, Feta & Pistachio, Radicchio Leaves

Beef Carpaccio, Aged Parmesan, Roquette

Ham Hock Terrine, Mustard Mayonnaise, Sourdough Toast

Cured Salmon, Compress Cucumber, Garlic Buttermilk

Torched Mackerell Fillet, Beetroot & Potato Salad

Mains

Mussels, Thai Green Curry Style Sauce, Sourdough Garlic Toast

Sirloin Steak, Watercress, Fries, Peppercorn sauce - (£15 supplement)

Cod Loin with Fennel Puree, Parmentier Potatoes, Black Olive

Beef Bourguignon, Pomme Puree

The George Burger, Monterey Jack Cheese, Onion Rings, Fries

Roasted Celeriac Risotto, Parmesan Crisp

Our Sides (£5 each)

Grilled Hispi Cabbage ~ Green Beans ~ Mixed Leaf Salad ~ Fries

Desserts

Vanilla Crème Brulée, Shortbreads

Bramley Apple Crumble, Vanilla Custard

Chocolate Mousse, Raspberries, Brandy Snap

Lemon, Tart

Cheese Selection, Celery, Grapes, Oatcakes (supplement £9)

£30 two courses

£35 three courses



To complement your dessert...

Langlois-Chateau, 2022 Coteaux du Saumur Les Beaugrands - 100ml £10

Fonseca Unfiltered 2018 LBV - 100ml £8

After meal cocktails...

Strawberry Delight £14

Tanqueray, Monin Fraise, Monin Cacao Blanc, Gomme, Cream

Lemon Drop £14

Ketle One, Cointreau, Lemon, Gomme

Wake Up George £14

Koko Kanu, Coco Blanc Liquor, Caramel Syrup, Espresso

White Russian £14

Ketle one, Kahlua, Cream

Tea & Coffee

Selection of Teas £3.50

English Breakfast, Decaf Ceylon, Sapphire Earl Grey,

Dragonwell Green, Egyptian Mint, Lemongrass & Ginger,

Citrus Chamomile

Espresso, Macchiato £3/£3.50

Americano, Cappuccino, Latte, Flat White £3.95